# **EXPERIMENTAL SHAREABLES**

### Avocado Lab Bites

14

Crispy tempura avocado spears dusted with smoked paprika salt, Roasted poblano-cilantro crema and Spicy Smoked Honey Elixir



### Fritto Science Mix

19

Crispy calamari & shrimp with pepper threads, lemon lab aioli, and "volatile" spicy tomato emulsion

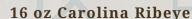


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### NC Wing Flight Board

18

Choice of: Smoked BBQ, Cheerwine buffalo, or garlicpepper parmesan, Served with celery pipettes and blue cheese dressing



42

16oz Bone-in Ribeye, garlic mash, honey baconsorghum Brussels, red-eye reduction Espresso-spice rub +\$2

### **Short Rib Nacho Deconstruction**

17

Crisp house chips, shredded short rib, queso fresco pickled red onion, jalapeños, scallions, micro cilantro, charred corn

### Honey-Garlic Glazed King Salmon Over saffron risotto and NC seasonal vegetables

32

## Carolina Gold Flatbread

16

Buffalo chicken and NC-style BBQ, red onions jalapeños, mozzarella, cilantro microgreens

### Penne à la Pyro

28

Chipotle shrimp, andouille, sun-dried tomatoes peppers, onion, and green peas

# LAB COATS & LADLES

Add On Protein: Chicken 8 | Shrimp 11 | Salmon 14

### **Atomic Braised Short Rib**

39

Cabernet braised, garlic mash, roasted root vegetables micro-mustard greens

# Green Chili Reactor

10

Chicken chili with poblano, onion, red bell pepper, black beans, smoked cheddar, and tortilla "strands"

# HANDHELD CREATIONS

Served with Fries

### NC Harvest Chopped Salad

15

Mixed greens, charred corn, black-eyed peas tomatoes, tortilla strips, cotija sweet tea vinaigrette



# StateView Molecular Burger

19

Bourbon-bacon jam, local gruyere arugula, tomato, maple sriracha Fusion Aioli served on a brioche bun

Old Mill croutons, garlic Caesar

13

**Buffalo Reaction Sandwich** Fried chicken tossed in Cheerwine buffalo, pickles 18

Farm Beaker Caesar Baby kale & romaine, shaved parmesan



brioche bun, choice of ranch or blue cheese

# Short Rib Toast Melt

19

Shredded rib, jalapeño, mushrooms, Muenster & American cheese, asiago sourdough

### Field & Forest Garden Jar

13

### Black Bean Burger

18

Mixed greens, cucumber spirals, baby heirlooms, local chèvre, herb croutons balsamic vinaigrette

Black bean burger, siracha aioli, lettuce tomato and red onion, served on a brioche bun with pepperjack cheese



Groups of 5 or more will be charged an 18% Service Charge \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# **MOCKTAIL MOLECULES**

### Watermelon Fizz Reactor

Fresh watermelon juice meets fizzy Starry in this kidapproved lab creation, sweet, sparkly, and served over ice with a splash of citrus. Garnished with a watermelon

### **Rocket Fuel Punch**

A turbo-charged fusion of pressed orange, fresh pineapple and electric cherry syrup Garnished with pineapple & cherry's



# KID-SAFE COMPOUNDS

### Crispy Lab Strips

Golden-brown chicken tenders served with Beer Battered French Fries and your choice of dipping sauce

### Melt Lab Sandwich

A warm and gooey sandwich experiment gone perfectly right, served with "Fuel Rods" Beer Battered French Fries

### **Junior Reaction Burger**

Bite-sized burger brilliance on a bun, with a tasty side of "Fuel Rods" Beer Battered French Fries

### Little Lab Mac

Cheddar-coated pasta, perfect for mini minds with major appetites.



8

12

10

12

10

10

### PB&J Fusion Sandwich

Classic peanut butter, banana, and jelly served with fruit or "Fuel Rods" Beer Battered French Fries



# FLASK&BEAKER

# THE FINAL EXPERIMENT

### **Dark Matter Slice**

10

A rich, dense chocolate explosion compacted into a fudgy singularity No flour, just full flavor



### **Gravity Shift Cake**

10

A physics-defying dessert with flan and chocolate cake layers baked in reverse order Science never tasted so sweet



### Thermal Caramelization

10

From milk to magic—dulce de leche crafted through time heat, and patience



# SIDE EXPERIMENTS

Mac & Cheese Swirl

Smoked Garlic Mash

**Beer Battered French Fries** 

Seasonal NC Vegetables

# **OUR GASTRONOMIC CODE**

Flask & Beaker: where culinary creativity meets scientific curiosity. Inspired by the spirit of experimentation, our restaurant blends bold flavors handcrafted cocktails, and playful presentation in a setting that feels like a modern-day flavor lab.

# [COMING SOON!]

Join us every Saturday and Sunday for our redesigned signature brunch experience, "The Weekend Formula", a brunch designed to spark joy and flavor reactions. Sip on \$7 Mimosas or share the science with \$19 Mimosa Pitchers, and explore a rotating menu of brunch bites that are anything but basic. Come hungry, leave inspired.

